

stella

PASTA BAR & BISTRO

PROUD TO BE LOCATED AT THE FAMOUS VAN DYCK



IN SCHENECTADY'S STOCKADE HISTORIC DISTRICT

SALADS

Stella Salad full 12. | side 9.

Sweet heirloom grape tomatoes, English cucumbers, red onion, and mozzarella cheese on crisp romaine and arugula, served with our white balsamic herb vinaigrette.

Caesar Salad full 12. | side 9.

Crisp romaine with house-made croûtons and creamy caesar dressing, topped with imported parmigiano reggiano

House Salad full 9. | side 6.

Spring greens with sweet heirloom grape tomatoes, shaved carrots, served with our white balsamic herb vinaigrette.

Spinach Salad full 15.

Sliced apples, goat cheese, toasted pecans, dried cranberries, and crumbled bacon on a bed of baby spinach, served with our homemade maple cider vinaigrette.

Mediterranean Shrimp Salad full 15.

Grilled shrimp, feta cheese, kalamata olives, grape tomatoes, cucumbers, red onions, and romaine, served with Chef's roasted garlic parmesan dressing.

Salad additions:

Grilled Chicken 7. Crab Cakes 12.

Grilled Shrimp 9. Anchovies 3.

STELLA BISTRO MENU

Sign up for our WEEKLY NEWSLETTER online to stay up to date with Specials Live Music. & More here at Stella & Seven Points!!

Risotto of the Week Market Price.

- Served with side House or Caesar Salad.

Stella Sausage & Peppers* 15.

- Sliced Italian Sausage, Peppers & Onions, Mozzarella; served on a Toasted & Garlic Buttered 8" Roll.

Bacon BBQ Angus Burger* 16.

- Crispy Bacon, House BBQ Sauce, Smoked Cheddar, LTO; served on a Toasted & Buttered Brioche Bun.

Stockade Patty Melt* 15.

- Angus Burger, Caramelized Onions, Russian Dressing, Swiss Cheese; served on a Toasted & Buttered Marble Rye.

Appetizer of the Week Market Price.

- Exciting new dishes & spins on Stella classics!

* add a side of our Crushed Parmesan Potatoes*

* to your Bistro Menu Sandwich - 4.*

ANTIPASTI

Bruschetta 10.

A combination of fresh plum tomatoes, shallots, garlic, and basil, served on Stella crostini. Add mozzarella 2.

Zucchini Fries 13.

Crispy zucchini fries with our house-made garlic aioli served on a bed of mixed spring greens.

Stella Arancini [our famous risotto balls!] 13.

A creamy blend of arborio rice, parmesan, fresh mozzarella, herbs & spring peas; with Stella marinara.

Bolognese Arancini 15.

A Classic Italian take on our incredible risotto balls - made and served with Chef's famous Homemade Bolognese.

Stella Crab Cakes 17.

Fresh lump crab meat with herbs, capers, peppers, and onion, topped with house garlic aioli, scallions and heirloom grape tomatoes.

Ricotta Fritters 13.

Ricotta cheese, garlic, and spinach coated in panko bread crumbs, fried and served on a bed of mixed spring greens, with a drizzle of balsamic.

Fried Pickles 13.

Crispy panko-breaded fried pickle spears, topped with pecorino romano and served with our house-made spicy Cajun aioli on a bed of mixed spring greens.



* * * THE PASTA BAR * * *

*Served 'Al-Dente' with our fresh Stella Bread and House Salad (sub Caesar or Stella Salad 3)
Our Linguine & Tagliatelle is made fresh here at Stella alongside our famous Italian Bread, Sauces, and Desserts!*

PASTAS

CHOOSE ANY OPTION - 15.

LINGUINE

TAGLIATELLE

CAVATELLI

RIGATONI

CHEESE RAVIOLI

SAUCES

CHOOSE ONE OPTION:

STELLA

MARINARA

MEAT SAUCE +1.

ALFREDO +3.

VODKA SAUCE +5.

BASIL PESTO +6.

BOLOGNESE +4.

ROMESCO +6.

ADD-ONS

CHOOSE UP TO THREE:

MEATBALLS +5.

GRILLED CHICKEN
+5.

SAUSAGE +5.

GRILLED SHRIMP
+9

MUSHROOMS +2.

SPINACH +2.

ROASTED RED
PEPPERS +2.

* all of Chef's Sauces are Gluten Free * substitute Gluten Free Penne in any Pasta Bar dish or Entrée at no charge! *

SPECIALTY RAVIOLI

*Served with Stella Bread and House Salad
(sub Caesar or Stella Salad 3)*

Lobster Ravioli - 23.

Served in a lemon & white wine cream sauce.

Wild Mushroom Ravioli - 21.

Served in a sherry & herb alfredo sauce.

Blue Crab Ravioli - 24.

Served in a saffron & lemon cream sauce.

ENTRÉES

Served with our fresh Stella Bread and House Salad (sub Caesar or Stella Salad 3)

Chicken Parmesan

Breaded chicken cutlet topped with Stella marinara & mozzarella, served with Stella Linguine.

24.

Chicken Piccata

Pan-seared chicken cutlet in a garlic lemon butter sauce with briny capers, served with Stella Linguine.

25.

Chicken Marsala

Pan-seared chicken cutlet with shallots & mushrooms, deglazed with marsala wine, served with sautéed gourmet fingerling potatoes & baby spinach.

26.

Chicken Francese

Lightly fried chicken cutlet finished in a lemony white wine sauce with butter and herbs, served with Stella linguine.

25.

Veal Marsala

Pan-seared veal cutlet with shallots & mushrooms, deglazed with marsala wine, served on a bed of Stella Tagliatelle.

27.

Veal Scallopini

Pan-seared veal cutlet in a garlic lemon butter sauce with briny capers, served with Stella Linguine.

27.

Cacio e Pepe

Classic cheese & ground black pepper dish served with Stella Tagliatelle, topped with a crispy chicken cutlet, pecorino romano & fresh basil.

26.

Eggplant Parmesan

Lightly battered eggplant layered with Stella marinara & mozzarella, served with Stella Linguine.

23.

Gnocchi Sorrentino

Fluffy gnocchi, Stella marinara, fresh mozzarella pearls, fresh basil, & a pinch of red pepper flakes.

24.

Luigi's Linguine Alle Vongole

Littleneck clams in a white wine sauce with garlic, fresh herbs, & red pepper flakes; finished with baby spinach and heirloom tomatoes over Stella Linguine.

28.

Shrimp Genovese

Sautéed shrimp in a white wine sauce with garlic, fresh herbs, & red pepper flakes; finished with baby spinach and heirloom tomatoes over Stella Linguine.

28.

Shrimp & Clam Fra Diavolo

Sautéed shrimp & Littleneck clams in a spicy pomodoro sauce, served with Stella Tagliatelle.

30.

Please mention any food allergies to your server!

SIDE DISHES & VEGETABLES

Chef's Specialty Meat Balls [3]

in Stella marinara.

10.

Italian Sausage [2]

in Stella marinara.

7.

Grilled Chicken [2]

lightly seasoned & grilled.

7.

Crushed Parmesan Potatoes

8.

Side of Marinara Sauce

4.

Sautéed Spinach

with olive oil, garlic, red pepper.

7.

Sautéed Escarole

with white beans, olive oil, garlic, red pepper.

10.

Sautéed Sugar Snap Peas.

with shallots, white wine, lemon juice.

9.

Sautéed Broccoli Rabe

with olive oil, garlic, red pepper, pecorino romano cheese.

9.